



BREAKTIME CUINARY

MORNING & AFTERNOON TEA

CULINARY MENU

MORNING TEA

Selection of mini glazed fruit Danish pastries (v)

Mini almond plie (v)

Cinnamon buns (v)

House made mixed berry muffin (v)

Breakfast crispy bacon and egg rolls, tomato and chilli jam

House baked mini quiche, cheddar cheese, spinach (v)

Mini croissant: ham and cheese | tomato and cheese (v)

Sweet potato and haloumi frittata (v, gf)

White chocolate and macadamia slice (v)

Bite size scones with strawberry jam and cream (v)

Macaron collection (v)

Seasonal fruit salad with natural honey yoghurt

and fresh berries (v, gf)

Fruit and nut slice (vg, gf)

Ferrero slice (vg)

Seasonal fruit salad with passionfruit compote and fresh mint (vg, gf)

BEVERAGES

Freshly brewed coffee and a selection of teas Orange juice Chilled water

EXTRAS TO CONSIDER

BARISTA CART

With high-end espresso machines and expert craftsmanship, your guests will have a coffee experience that matches your style. Plus, tea & chai drinkers rejoice – we also offer a range of premium teas, and of course, hot chocolate and creamy chai

AFTERNOON TEA

Mini carrot cake bite with cream cheese icing (v)

Persian polenta orange cake (v, gf)

Mini lamingtons (v)

Bite size scones with strawberry jam and cream (v)

Chocolate brownie (v, gf)

White chocolate and macadamia slice (v)

Macaron collection (v)

Pumpkin, ricotta, and pea frittata (v, gf)

Beef bourguignon pie

House-baked mini quiche with cheddar cheese and

spinach (v)

Seasonal fruit salad with natural honey yoghurt and fresh

berries (v, gf)

Seasonal fruit salad with passionfruit compote and fresh mint (vg, gf)

Fruit and nut slice (vg, gf)

Ferrero slice (vg)





